Recipes Given For Cookies

By MRS. MARY MORTON Menu Hint Chopped Round Steak

oiled Potatoes Stewed Canned Tomatoes Chopped or Shredded Raw

Steamed Cherry Pudding Coffee Mrs. Norman Brown of St. Peters- season. burg, Fla., informs me, is called lump ammonia, and is obtained in any drug store. Five cents' worth is more than enough, she says. It must be scraped before measuring.

STEAMED CHERRY PUDDING -One-hali cup butter, one cup sugar, three eggs, three-fourths cup milk, one-half teaspoon salt, three teaspoons baking powder, two and one-half cups pastry flour, two cups canned cherries, strained. Cream butter and sugar, add beaten eggs and milk alternately with flour, sifted with baking powder and salt. Mix well, then add cherries and fold into mixture. Steam one and a half hours. Serve with sauce made by thickening the cherry juice and adding some but-

ZIMSTERN (CINNAMON STARS)-One - half pound sugar, five egg whites, beaten stiff, stir for half an hour. Add one-half pound almonds, cut fine; one candied lemon peel, cut fine; two teaspoons cloves, two teaspoons cinnamon, one-half teaspoon ammonia, enough flour to make dough. Roll dough about one-fourth inch thick. Cut with star cutter, sprinkle with granulated sugar. Press half almond one-half cup water boiled together in center of each cookle and bake until almost dry, or the equivalent of in moderate oven.

BREAD) — One-half pound sugar, two whole eggs, two yolks. Stir mincemeat. Sift in enough flour to half an hour. Add one ounce make a stiff dough which can be orange peel, one-half ounce lemon peel, one-half pound flour, one-half teaspoon ammonia. Roll dough cutters into Christmas tree and San-

Boil sweet potatoes until tender, to put eyes, hats, buttons on Santa kle potatoes with salt and baste a little guidance. with this mixture. Place in hot oven until brown and glossy.

CORN FRITTERS. - One can corn or corn from one dozen ears of corn, chopped fine; two eggs, beaten separately; three tablespoons flour, salt and pepper, one tablespoon sugar. If canned corn is used add two tablespoons milk or cream. Fry in small cakes on buttered griddle, or add more flour and fry

SWEDISH COOKIE .- One-half pound butter, one-half cup pow-dered sug , one and three-fourths one teaspoon vanilla. Cream but-ter, add sugar slowly, then flour chopped nuts and flavoring. Chill. Roll in small balls and pat down to size on your cookie sheet. Bake about twelve minutes at 350 degrees. When done, roll in powdered sugar and pack in air-tight jar, after they have cooled. These cookies improve with age,

ECONOMICAL FRUIT CAKE .-One cup syrup, one-half cup brown sugar, one-half cup fat, one egg. three cups flour, one-half cup cocoa, three tablespoons baking powder, one cup black coffee, one tablespoon cinnamon, one teaspoon nutmeg, one-half teaspoon cloves, one - fourth teaspoon ginger, one package seedless raisins, one cup seeded raisins, one cup finely chop- square unsweetened chocolate. ped nuts, one cup lely chopped prunes. Cream butter, add sugar gradually, then syrup and beaten egg. Beat thoroughly. Mix and sift dry ingredients, reserving little flour to dredge fruit and nuts. Add dry ingredients alternately with liquid.

Stir in fruit and nuts Bake slowly dition. Divide dough into two parts. Stir in fruit and nuts. Bake slowly dition. Divide dough into two parts. in a well-greased, floured pan.

cups sugar, one cup brown sugar, half, the chocolate and the plain, one cup light corn syrup, one cup into a rectangular sheet one-halfcream, one cup butter, one cup inch thick. Lay the chocolate sheet milk, four teaspoons vanilla. Cook on top of the plain sheet. Then roll u the double sheet as for jelly roll. solved, then increase heat and boil Chill over night until firm enough to hard ball stage, stirring frequent- to slice. Cut in one-eighth inch slices. ly. Add vanilla, pour into greased Bake on ungreased baking sheet in pan. When firm cut in squares and hot oven (400 deg. F.) for about 5

Telephone wires crossing the Andes mountains between Argenand Chile are 12,300 feet teaspoon salt, ½ cup corn syrup the highest in the world. (colorless), ½ cup water, 2 egg

Christmastime Candy Making Turns Kitchen into Santa Claus' Workshop

Divinity, Pralines, Fondant and Brittle Are All Quite Easy; Even Children Can Make Them

By NEA Service

THURSDAY, DECEMBER 17, 1936

Even the tiniest member of the household catches the Christmas ex-Steamed Cherry Pudding Coffee
I am giving you two recipes for at the oven baking a few delicacies German Christmas cookies which for chosen friends. Cakes and cookies a family I know always make at make perfect gifts, especially when this time. The ammonia called for, turned out with a thought to the

> Lebkuchen or German Christmas Cookies

Two eggs, one-half lb. light brown sugar, one cup flour, one-half teaspoon cinnamon, one-fourth tea-spoon ground cloves, one ounce cit-ron, one-fourth ounce candided orange peel, two ounces almonds. Beat the egg until light. Add sugar

a little at a time and beat the mixture thoroughly. The almonds, blanched, muct be cut fine. The citron and lemon peel must be cut into thin strips. Mix flour, cinnamon, cloves, nuts, citron and lemon peel. Combine with the egg and sugar mixture. Use shallow oblong baking pans. Grease carefully, then line with wax paper Pour in Lebkuchen batter. Bake in moderate oven (375 deg. F.) for about twenty-five minutes. While still warm cut into squares or

Santa Claus Cookies (About two dozen)

Three-quarters cup butter, one and one-half cup brown-sugar, two eggs, one teaspoon soda, four cups flour, nine ounces dry mince meat and prepared moist or home-made mince meat. Cream butter, then cream to-POMERANZEN (CITRON gether with brown sugar. Beat eggs make a stiff dough which can be candied citron peel, one-half ounce rolled. Roll into one-eighth inch in half-inch rolls. Cut about two ta Claus shapes. Bake on greased inches long, bake in moderate oven. | cookie sheet in hot oven (400 deg. F.) for about ten minutes. Cool, and GLAZED SWEET POTATOES- use white or colored boiled frosting cut into halves lengthwise, Claus and ornaments and outline on

sugar, one of butter and one of very young youngsters can either water over fire until melted, sprin- make themselves or help make with

> Turkish Orange Squares (50 one-inch squares)

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Two packages orange gelatin dessert, two-thirds cup boiling water, two cups sugar, one-half cup cold water, one-half cup chopped al-monds, one-half cup chopped dates, one-fourth cup chopped candied red cherries, powdered sugar

Add boiling water to the quick set-ting gelatin Allow to stand fifteen ninutes. In meantime, boil together cold water and sugar without stir-ring until syrup spins a thread. Re-move at once from fire. Slowly add this hot syrup to the gelatin, stir-ring well. Add nuts and fruit. Mix well, but do not be violent. Remember, this is the Christmas season. Pour into oblong shallow mold which has first been rinsed in cold water. Chill in refrigerator over night. Unmold on board, dusted with granulated sugar and finely chopped nuts. Cut into cubes with very sharp knife.
Roll each cube in powdered sugar
and allow to dry thoroughly. Pack
in handsome cardboard box, lined with wax paper. Do not wrap pieces separately, but pile up like bricks.

Chocolate Spinning Wheels (3½ dozen)
One and one-half cups sifted flour,

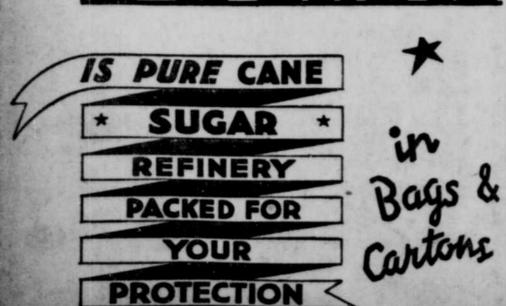
two-thirds teaspoon baking powder one-eighth teaspoon salt, one-half cup butter, one-half cup sugar, one egg yolk, three tablespoons milk, one

To one part add the chocolate which has been melted. Blend in well. Chill CAN'T FAIL CARAMELS .- Two until firm enough to roll. Roll each

Divinity Fudge

1¼ pounds.) Two cups granulated sugar, %







A box of choclate spinning wheels, a fittingly gay holiday confec-tion, will ring loud all the Christmas bells in the recipient's heart.

whites, ½ cup nut meats, 1 tea- mixture begins to look dull and is spoon vanilla extract.

Boil sugar, salt, corn syrup and dropped from spoon. Add nut meats peanuts, 1/2 water together until the syrup will which have been well cut up, and teaspoon soda. oblongs. When cool, wrap them in snow scene paper and tie with strips of green raffia.

Spiced Christmas Trees and Spiced Christm

each piece with a candled cherry and a candied citron leaf, or with a perfect half nut meat.

(20 pieces 3 inches in diameter) One-third cup butter, 2 cups brown sugar, 1-3 cup milk, few grains salt, 1 teaspoon vinegar, 1

cup pecan meats.

Melt the butter. Add sugar, milk salt and vinegar. Cook to soft ball stage (on the candy ther-mometer 240 deg. F.) Remove from fire and cool until the bottom of the dish is barely warm to the touch. Beat until creamy. Add the pecans, about half of which have been cut up. Drop pralines on well greased glass, china or enamel flat surfaces. Pralines are thin like cookies, and should spread out to about three inches in diameter. To many people, especially those of European origin, pralines are a sure sign of Christmas.

Peanut Brittle (Dor 11/2 lbs.)

mixture begins to look dull and is stiff enough to hold shape when dropped from spoon. Add nut meats dropped from spoon. Add nut meats peanuts, ½ teaspoon vanilla, 1 reaches the hard crack stage (300 Magic Fond and a contract of the contr



Santa Claus, stars and decorated Christmas trees-all made of sugar and spice and everything nice, such as mince meat.

fire. Add butter and peanuts, Re- as thin as possible. When cool, deg. F. on candy thermometer). Re-

Magic Fondant Stars One and a quarter cup confec-

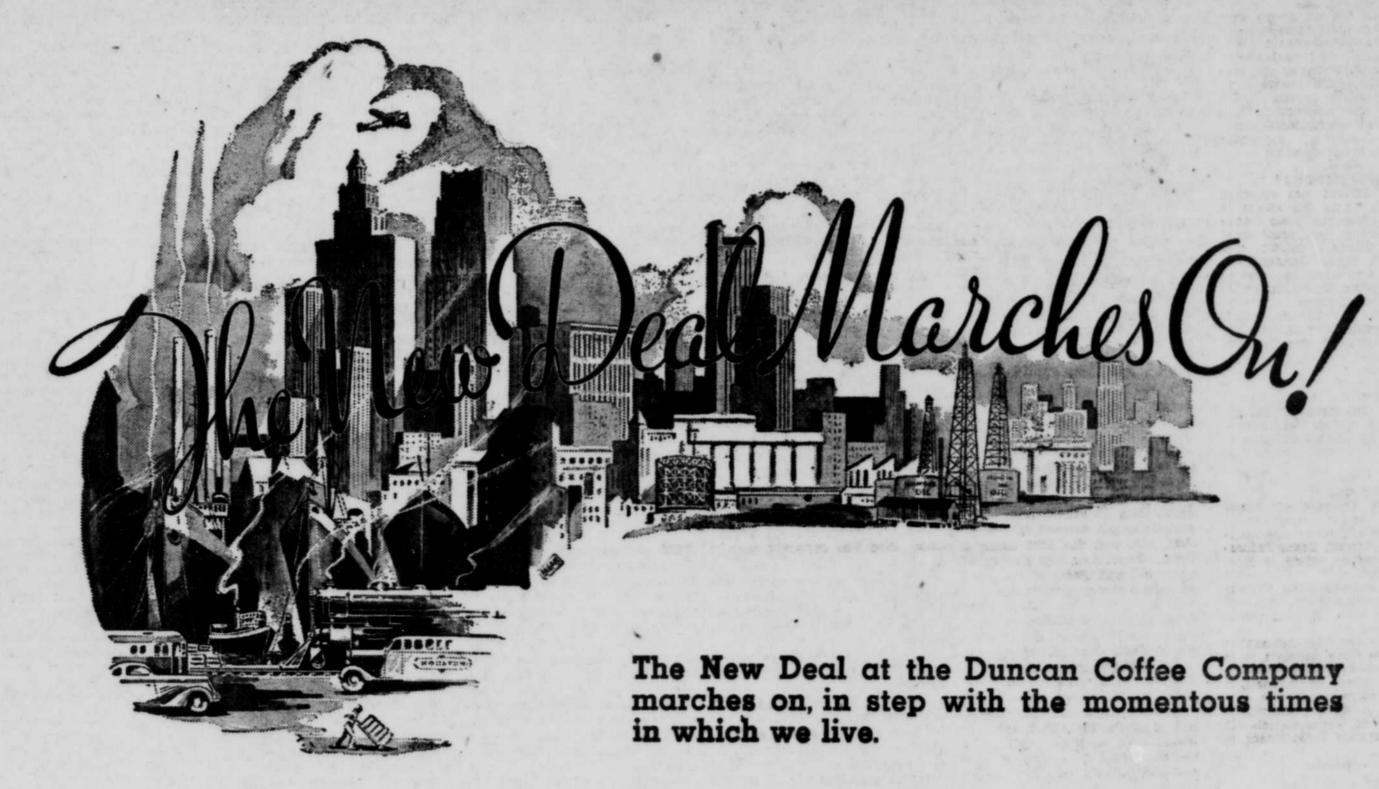
creamy and smooth. Pat some of the fondant 1/4 inch thick and cut into little stars. In the center of each star press a tiny red wintergreen candy. This magic fondant can be flavored with any desired extract and cut into any shape. It makes an excellent stuffing for

Chocolate Caramels

(For 1% lbs.) Three cups brown sugar, 2 tablespoons light molasses, % cup top milk, 3 squares unsweetened chocolate (3 oz.), 1/4 cup butter, 1 teaspoon vanilla extract.

Put sugar, molasses, milk and chocolate in 11/2 quarts saucepan and bring to boiling point, stirring until the sugar and chocolate are melted. Cook over low flame to the soft ball stage (235 degrees F.). Add butter and cook to hard ball stage (245 degrees F.) Remove from heat, add vanilla extract, and pour into well greased glass dish 6 to 10 inches. Cool and cut into squares.

Eighty-five per cent of Japan's



The human element in any problem comes first with Duncan. Three years ago, in the unemployment crisis that rocked the nation, and in the face of economists' opposition, the company discarded a series of machines and replaced them with human labor. Public approval, expressed in increased sales of Duncan coffees, was so marked that in spite of increased payrolls, no increase of prices to the consumer for his coffee was necessary.

The number of the Company's employees has been steadily increased, and will continue to be increased as the volume of sales requires. Yet . . . there has been no increase in the hours of each

person's labor nor has there been any decrease in their wages. Not only that, but the Company has been required, in those three years, to do extensive re-modeling and new building—including a new roasting plant at Corpus Christi which will soon be under construction —to accommodate the increased business.

Each year, from the beginning, the Company has earned a bonus for its employees. And again this year the bonus will be not less than 10% of their year's

Consumer acceptance of those two fine coffees. ADMIRATION and BRIGHT & EARLY, is the force that makes such policies possible.



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